

INDUSTRIAL & OFFICE SAFETY

Burger King Loss Control Manual

Burger King Corporation, c.1990

A complete fast food restaurant safety program describing a wide range of safety activities including crew safety, customer safety, restaurant safety, fire safety, security, disasters, insurance and reporting procedures.

Manual - 58 pages - Forms - 10 pages

ID Number: 0892-061

Dealing with Manual Handling

Safetycare, Inc., c.1989

Geared toward reducing injuries caused by:

- Lifting and carrying
- Pushing and pulling
- Twisting the body
- Repetitious handling
- Improper loading

Video - 12 minutes

ID Number: 0198-122

Employee Safety In Retail

Long Island Productions, c.1995

Individual awareness and elimination of unsafe acts will help your employees achieve a great safety record. Highlights retail hazards such as slips, falls, cardboard cutter safety, ladder, stair and escalator safety, electrical

and fire safety, handling displays and materials and accidents and emergencies.

Video - 16 minutes

ID Number: 0796-047

Falls in Industry

Zee Medical and National Safety Council, c.1991.

A general overview of falls including a series of potential fall incidents in a workplace environment. The video describes how falls can be avoided and what hazards to look for including time management, staying alert, avoiding running, clean up of spills, use of ladders, watching where you are walking.

Video - 10 minutes (First in a series of six videos)

ID Number: 0892-070

How to Prevent Falls

National Safety Council

Brief overview of how to avoid trip and fall injuries by recognizing, avoiding and controlling hazards. Categories of trip and fall hazards are reviewed and controls are recommended. Best used in conjunction with a more detailed training session.

Video - 4:53 minutes

ID Number: 0195-018

Hunt Down Hazards

c.1990

Assesses the hazards on the job such as spills, improper loading, smoking in un-designated areas. Educates for handling hazardous materials.

Video - 12 minutes

ID Number: 0198-138

Indoor Air Quality

Long Island Productions, c.1996

Informs employees of poor air's harmful effects as well as methods to prevent, identify and correct air quality problems.

Video includes symptoms and signs of poor air quality.

Video - 14 minutes

ID Number: 0796-048

Lost Time Lucy

Shaw Industries Film - Safety Committee Plant 83

Review of multiple accident scenarios for Lost Time Lucy. Film addresses key contributing factors. Explanation of what constitutes a "first-aid," "medical" and "lost time" incident and the importance of eliminating each incident. Good basic awareness for a safety committee.

Video - 6:37 minutes

ID Number: 0195-032

Maintenance Person Safety

Long Island Productions, c.1993

This film outlines the nature and wide variety of job tasks which the maintenance person must perform and the exposures which they typically confront. The following key areas are covered:

- Hazardous materials (exposure and proper disposal)
- Personal Protective Equipment
- Working safely in danger zones and avoiding exposure (including lock-out procedures)
- Dealing safely with electrical exposures
- Common fire prevention and sprinkler system exposures
- Maintenance storage areas and safe egress safety concerns
- Basic compressed gas cylinder safety
- Safe ladder use

Video - 13:15 minutes

ID Number: 0195-057

Office Safety

Long Island Productions, c.1991

This ergonomically up to date video addresses the new hazards now found in the office environment because of computer terminals and reduced need for physical movement. Includes safe lifting techniques, fire prevention, and protecting against repetitive strain injury.

Video - 20 minutes

ID Number: 0796-049

Preventing Cuts & Lacerations

National Restaurant Association, c.1992

A safety committee format for outlining typical food service cut and laceration hazards. Video addresses proper handling, cleaning and storage of knives and sharp utensils and machine parts. Covers all safety elements of handling food processors, grinders, slicers and chopping equipment.

Video - 14:00 minutes

ID Number: 0195-035

Preventing Slips, Falls and Lifting Injuries

National Restaurant Association - 1992

A safety committee format for outlining key slip and fall causes and preventative measures. Video addresses proper shoes for restaurant operations, kitchen area hazards, lifting and ladder use.

Video - 10 minutes

ID Number: 0195-001

Protecting Yourself and Your Customers

National Restaurant Association - 1992

Detailed training film covering general safety practices to protect customers and employees in a restaurant. Explanation of accident costs and the benefits of prevention. This film takes place in a safety committee meeting forum. Committee members discuss safety aspects as they pertain to their employees and customers. Training "lead-in" film for the food service employer.

Video - 11 minutes

ID Number: 0195-002

Risk Management Department - Safety and Loss Prevention Program

Unknown, c.1980.

Safety program elements including office safety, fire control, building interiors, building exteriors, accident investigation, defensive driving and safety committees.

Manual - 13 pages

ID Number: 0892-027

Safe Stacking and Storage

The Bureau of Business Practice, c.1989

Proper stacking and storage can avoid accidents. Considers balanced stacks, cross tying, observation clearance, distance from aisles, sprinklers, control panels, and hazardous materials.

Video - 20 minutes

ID Number: 0198-136

Safety in the Workplace

Produced by Georgia Department of Labor and
SCESC Region V Media Services

Discusses the incidence and prevention of fatalities in the workplace caused by such factors as violence, drugs and carelessness. Teaches us how to identify the nature, source and event of fatalities. Drug free workplace is discussed.

Video - 28 minutes

ID Number: 0796-008

Safety Inspections

National Safety Council

A brief overview of the inspection and follow up process and purpose. Focuses on the process as an accident preventative tool. Outlines the supervisor's responsibilities in the process. Reviews the two types of inspections needed: continuous and periodic. Reviews key questions to be asked during the inspection in each of the key areas for compliance review. Does not make specific OSHA references. A very good planning film for any company needing to meet an OSHA regulation compliance inspection.

Video - 9 minutes

ID Number: 0195-028

Safety Orientation for School Custodians/Maintenance

Long Island Productions, c.1996

Your maintenance staff is an essential part of the educational system. Appeals to employee's professionalism and reviews common sense safety rules. Includes protective equipment, chemical use and labeling, electrical hazards, fire prevention and safety, school-specific hazards (such as florescent tubes and asbestos).

Video - 18 minutes

ID Number: 0796-050

Safety Orientation in the Office

Long Island Productions, c.1994

Hazards exist in the office too. Educate your employees about prevention. Avoid falls, safe lifting, file cabinet safety, VDT safety, fire safety and hazardous materials.

Video - 13:50 minutes

ID Number - 0796-051

Sanitation in School Cafeterias

Long Island Productions, c.1996

Instructs food service employees to avoid contaminating food,

resulting in illness. Includes bacteria control, chemical and metal contaminants, sanitizing vs. cleaning, food storage, pest control and many cleanliness tips.

Video - 12 minutes

ID Number: 0796-052

Self-Instructional Program - Electroplating Processes (A Video With Accompanying Student Manual)

OSHA Office of Training & Education, U.S. Department of Labor, 1988.

This safety program consisting of a student manual, review, questions and answers, glossary of terms, supplemental reading list, script and video cassette describes in detail the processes, health hazards, mechanical hazards and information necessary to provide a good basic understanding of electroplating processes, exposures, hazards and controls.

Video - 45 minutes; Workbook - 186 pages

ID Number: 0293-127

Shaping a Secure Future

The Public Risk Management Association, c.1991

Shows how public risk managers can use creativity to meet the challenges and risk management in the public sector. Some examples of the non-typical approach to some typical problems.

Video - 12 minutes

ID Number: 0198-135

Strategies for Controlling Workers Compensation Costs

The following two videos were made during the Wausau Insurance Companies national satellite conference broadcast on August 11, 1993. Reference Manual Included.

Job Safety Analysis - Video #1

"Job Safety Analysis" provides practical experience in performing a Job Safety Analysis via analysis of an actual material handling operation and discusses the importance of performing the JSA. The JSA section is included for reference.

Controlling Workers' Compensation Costs - Video #2

"Strategies for Controlling Workers' Compensation Costs" is a set of the entire teleconference. It covers topics of Job Safety Analysis, Minimizing Claims Abuse and Managed Care.

Video #1 - 42 minutes

Video #2 - 2 hours, 48 minutes

ID Number: 0195-044

Teacher Safety Orientation

Long Island Productions, c.1996

Many hazards and trying situations face today's teachers. Increase awareness of safety issues while introducing topics of interest to your staff. Includes, bloodborne pathogens, hazardous chemicals, preparedness, housekeeping, lifting, electrical safety, drug/alcohol policies, child abuse, and sexual harassment.

Video - 16 minutes

ID Number: 0796-053

Think Safety

Hardee's Food systems, Inc., c.1990.

Using a light-hearted safety approach with a mime, this tape addresses safety tips for fast food employees including wet floors, slips and falls, cuts, burns and lifting.

Video - 6 minutes

ID Number: 0892-062

Video Display Terminal Safety

Long Island Productions, Inc. c.1992

Addresses safe use of VDT's and covers: radiation hazards, ergonomic solutions, visual fatigue, lighting and stress release.

Video - 16 minutes

ID Number: 0796-021

Video Display Terminal Safety - Short

Long Island Productions, Inc., c.1994

- Physical complaints associated with VDT's
- Selection of optimum table height and screen angle
- Determining proper posture

Video - 7 minutes

ID Number: 000B-023

Working for Your Life

A Labor Occupational Health Program Film Production, c.1979

This documentary type video using interviews in a workplace setting, emphasizes various types of work exposures experienced by women, including fatigue, chemicals, heat, asbestos, noise, radiation, fumes, gases, mists, corrosives, etc. The video covers a wide range of industries that are dominated by female employees such as: teaching, clerical, food processing, electronics, bakeries, meat packaging, transportation, textiles, health care, construction, food service, etc.

Video - 1 hour, 10 minutes

ID Number: 0293-157